

Baked Stuffed Mushrooms

Ingredients

4 Flat Mushrooms
10 oz Homemade Breadcrumbs
4 pieces of bacon finely chopped
Garlic 1 clove, finely chopped
1 oz Butter
4 Bord Bia Quality Assured Eggs.
4 oz Gruyere cheese

Method and Cooking Instructions

Gently cook the garlic and bacon in some olive oil and butter.
Add a little more butter..1/2 to 1 oz to the pan
Add the breadcrumbs and allow them to soak up the butter.
Season well with salt and pepper. Freshly ground if possible. You could add some fresh thyme or sage at this stage if available
Wash and dry the mushrooms.
Fill the mushrooms with the bread & bacon mixture and place some cheese on top of each mushroom.
Place in a hot oven and cook for 8-10 minutes.
In the meantime poach the eggs.
When the mushrooms are ready remove and top with an egg.
Season again the pour over a little warm olive oil.
Serve with some crusty bread and crispy salad.